



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Papa Gus, Inc.  
Branded Steer II  
10950 W Good Hope Rd  
Milwaukee, WI

**3/4/2011**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount: \$87.00**

Code Number	Description of Violation	Correct By
2-102.11	When questioned employees are not aware of proper food handling procedures. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code	3/4/2011
2-301.14	Observed numerous employees putting on gloves without washing hands. Employees must wash hands before and after using gloves. (REPEAT VIOLATION)	3/4/2011
3-301.11	1. Observed employee cut loaf of bread for service with bare hands. 2. Observed employee cut (drink) orange slices with bare hands. Employees may not touch ready-to-eat food with their bare hands.	3/4/2011
3-501.14	Proper cooling procedures are not in place (evident by the size/temperature of items in the walk in cooler as well as their disposition). Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours.	3/4/2011



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3-501.17

No ready to eat foods in the establishment have a date mark. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.

3/4/2011

**Notes:**

1. Ensure employee beverages are covered and stored in an area that will not contaminate food.

On 3/4/2011, I served these orders upon Papa Gus, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature